

ST. INNOCENT CHARDONNAY, FREEDOM HILL VINEYARD



100% Chardonnay. Rich straw color. Full aromas with ripe yellow peach, brioche, nutmeg, Honeycrisp apple, and apple cobbler crust. The density on the palate is significant with red apple, white peach, lemon curd, and the stony minerality that underlies the entire experience. Great with roast chicken, grilled duck, duck confit, pork loin, rich soups, grilled cheese and mushroom pizza would be even better. Organic.

Freedom Hill is located in the foothills of the coast range 10 miles southwest of Salem, Oregon. The Chardonnay blocks have a southeast exposure at an elevation of 425' and benefit from heat rising off the valley floor. Hills to the east protect the vines from strong coastal winds. The vines were planted in 1999 and 2006 on well-drained silty clay loam. The grapes were whole cluster pressed. After settling, the juice was barrel fermented with indigenous yeasts. The wine completed malolactic fermentation naturally and was aged sur lees for 11 months entirely in used French oak barrels.

St. Innocent began as an idea conceived in a moment of passion and inspiration in 1983. Mark Vlossak spent the next five years studying, taking classes, and apprenticing with Oregon wine pioneer, Fred Arterberry. In 1988, St. Innocent Winery was founded with a goal to produce wines that respect the quality and tradition of the Old World in one of the newest and most exciting wine growing regions on the planet: Oregon's Willamette Valley. Mark Vlossak is founder, president and winemaker of St. Innocent Winery in Salem, Oregon. He oversees the vineyards and represents St. Innocent in the national marketplace. Mark's exposure to wine began at the age of seven when he began tasting wines daily with his father, a wine importer. During his university training, he developed a love for Champagne. After reading an article in 1983 on American sparkling wine in Bon Appetit magazine, he was inspired to become a winemaker. St. Innocent has grown from 600 cases in their first year to their current production of 10,000 cases, yet each wine is still handcrafted.

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Tasting Note:

ST. INNOCENT CHARDONNAY, FREEDOM HILL VINEYARD

100% Chardonnay. Aromas of yellow peach, brioche, nutmeg, apple & apple cobbler crust; density on the palate with red apple, white peach, lemon curd & stony minerality. Organic.

Shelf Talker:

ST. INNOCENT FREEDOM HILL VINEYARD CHARDONNAY



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